



1 PULTENEY STREET, TAREE 6550 0022

**NIGHT DINING FUNCTION MENU (MIN 15 PAX)**

*Note: People cannot order individually on the night*

**Entrees, mains and desserts are alternate drop to each person  
Organisers are to choose 2 entrée only / 3 mains only / 2 desserts only**

**Garlic & Herb Breads (to the table)**

**ENTREES**

- Lamb & Caramelised onion tartlet finished with fetta, balsamic and rocket
- House made duck spring roll infused with hoisin, shitake mushrooms, ginger, coriander, stir fried vegetables w/a rice noodle salad
- Roast butternut, beetroot, cherry tomato, goats cheese and toasted pine nuts tossed through rocket, baby spinach & pesto oil (v) (GF)
- Crispy fried pork belly and seared scallops served on pea puree and finished with bacon crumbs (GF\*\*)

**MAINS**

- Prosciutto wrapped chicken supreme on creamy mash, fresh asparagus and finished with red wine jus & (GF\*\*)
- Twice cooked pork belly on crispy chats, seasonal vegetables and finished with a spiced plum sauce (GF)
- 300gm Scotch Fillet on creamy mash, seasonal vegetables and finished with creamy garlic sauce or red wine jus (GF)
- Oven roasted salmon on crispy chats, fresh asparagus, speck and finished with a passionfruit buerre blanc (GF)
- Wild caught barramundi fillet on crispy chats, seasonal vegetables and finished with a tomato herb hollandaise (GF\*\*)
- Twice cooked duck on crispy chats, seasonal vegetables and finished with a fig and masala reduction (GF)

**DESSERTS**

- Warm sticky date pudding with butterscotch sauce & vanilla ice cream
- Vanilla bean panna cotta with mixed berry compote and almond flakes (GF)
  - Warm apple pie with crème anglaise and fresh cream
  - Assorted cheesecakes served with berry compote and fresh cream

**PRICING**

*(overall saving for a group discount)*

Breads, Entrees, Mains & desserts	\$55 per person
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Breads, Mains & desserts	\$40 per person
Bread & Mains only	\$33 per person